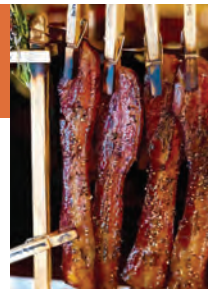


# CATERING MENU

[DAVID BURKE STYLE]



## BREAKFAST by the dozen

|                                             |       |                                            |        |
|---------------------------------------------|-------|--------------------------------------------|--------|
| Fruit, Yogurt & Granola - Mini Parfait Cups | 36/dz | David Burke Clothesline Maple Pepper Bacon | 48/dz  |
| Baked Muffins: Blueberry, Corn, Banana Nut  | 24/dz | Oatmeal & Blueberry Tarts - Mini or Large  | 24/dz  |
| Baked Croissants: Classic & Almond          | 24/dz | Fruit Bowls/Platter                        | 2.82pp |
| Danish: Cheese & Fruit                      | 24/dz |                                            |        |

## SLIDERS by the dozen - \$43.50

|                                                                                       |                                                                  |
|---------------------------------------------------------------------------------------|------------------------------------------------------------------|
| Smoked salmon, red onion, capers, cream cheese - potato roll                          | Chopped chicken "Caesar" sliders - mini hot dog roll             |
| BLT - maple pepper bacon, tomato, lettuce w/lemon pepper mayo - potato roll           | Ham & Cheese, mustard pin wheel slider - mini hot dog roll       |
| Roast beef, cheddar, spinach, horseradish & red onion w/BI Steak Sauce - pretzel roll | Mushroom, bell pepper & jalapeno goat cheese - mini hot dog roll |

## SANDWICHES each (cut in 4)

|                                                                                    |          |
|------------------------------------------------------------------------------------|----------|
| Turkey on wheat grain bread w/dried cranberry & Swiss cheese                       | 14.00/ea |
| Steak (roast beef) w/ cheddar, spinach & red onion                                 | 14.00/ea |
| Italian Hero - salami, ham, mozz, prov, tom, arugula, balsamic, soft semolina roll | 14.00/ea |
| Caprese - tomato, mozzarella, bell pepper, pesto, olives, B1 Maple balsamic        | 14.00/ea |
| Chicken salad, walnut, raisins & exotic spice, sushi size wrap (cut in 5)          | 7.50/ea  |
| Ham & Cheese "pinwheel" wraps (sushi size), pickles, mustard, lime zest (cut in 5) | 7.50/ea  |



## PLATTERS & SALADS 53.00(feeds 16-20 pp.) and 66.00 (feeds 25-30 pp.)

|                                                                                                             |                                                                                     |
|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Asparagus, mushrooms, green beans w/ almonds                                                                | Kale Caesar "slaw", Tabbouleh style: bulgar wheat, cucumber, tomato, parsley, lemon |
| Vegetable erudite or Pita Chips or Mini Bagels with: chick pea hummus/ tzatziki dip/ vegetable cream cheese | Chopped vegetable and quinoa salad                                                  |
| Mediterranean chopped salad w/chickpeas, tomato, cucumber, feta, red onion, olives, pepper and herbs        | Asparagus, mushroom, green bean & barley, and parmesan                              |
| Orecchiette pasta, broccoli rabe pesto, parmesan, tomato, carrots, pepper dews                              | Ham & cheese Potato salad, w/ truffle oil & parmesan                                |

## VEGETABLE

|                                        |        |                                 |          |
|----------------------------------------|--------|---------------------------------|----------|
| Goat cheese and ratatouille tarte      | 46/dz  | Vegetable tartar & veggie chips | 43/bwl   |
| Deviled eggs w/ mustard                | 30/dz  | Mac & Cheese                    | 46/bwl   |
| Quiche w/ mushroom, truffles & cheese  | 58/dz  | Crudite w/hummus                | 2.82/pp  |
| Shrimp and mango salad w/ lettuce cups | 58/dz  | Assorted Cheese Platter         | 3.00/ pp |
| Quinoa, vegetable salad                | 43/bwl | Deviled Eggs                    | 36/dz    |

## SEAFOOD

|                                         |                    |                                        |        |
|-----------------------------------------|--------------------|----------------------------------------|--------|
| Tuna tartar tacos                       | 48/dz              | Pastrami salmon wrap with waffle chips | 58/dz  |
| Crab cake bites w/chipotle tartar sauce | 58/dz              | Mini lobster rolls w/tarragon          | 87/dz  |
| Lobster dumplings w/citrus sauce        | 58/dz              | Octopus chorizo kebabs w/pepper dews   | 58/dz  |
| Shrimp cocktail w/2 sauces              | 58/dz lg 43/dz med | Octopus & Avocado Ceviche              | 58/bwl |

## MEAT

|                                            |       |                                     |       |
|--------------------------------------------|-------|-------------------------------------|-------|
| Short rib & horseradish cheese panini      | 58/dz | Parmesan waffle with ham & mustard  | 43/dz |
| Beef tartar with olive mousse and crackers | 48/dz | Mini meatball heroes                | 43/dz |
| Prosciutto with ricotta toast              | 48/dz | BBQ Chicken Dumplings               | 43/dz |
| Beef carpaccio w/arugula, lemon, parmesan  | 58/dz | Sliced sirloin w/mushroom salad     | 58/dz |
| Beef sliders with cheese                   | 58/dz | Fried chicken and truffle hot honey | 43/dz |



## DESSERTS by the dozen

|                 |       |             |       |                                                                |
|-----------------|-------|-------------|-------|----------------------------------------------------------------|
| Fruit tarts     | 48/dz | Brownies    | 22/dz | Powdered sugar, whipped cream and fruit or choc sauce provided |
| Cheesecake pops | 29/dz | Baby donuts | 29/dz |                                                                |
| Macaroons       | 29/dz |             |       |                                                                |

**Chef David Burke offers full service catering as well.** Menus can be customized to suit your event needs.

Please contact Paula at (516) 635-6298 or Paula@davidburke.com.

All orders require at least 24 hours notice in advance.